

AMENDMENTS TO THE CLAIMS:

1. (Currently Amended) A method for treating unpackaged biological liquids, particularly milk or its derivatives, having a microbacterial and spore content, comprising the following operative steps:

a) separating said biological liquid into a fatty fraction having a higher concentration of fatty matter and a non-fatty fraction having a lower concentration of fatty matter compared to the initial concentration;

b) complete conditioning heat treatment of said non-fatty fraction;

c) cooling said non-fatty fraction to a temperature close to the storage temperature (T_e);

d) preheating said fatty fraction to a predetermined temperature (T_s);

e) irradiating said preheated fatty fraction with electromagnetic radiation for a predetermined time (t_{irr});

f) cooling said fatty fraction to a temperature close to the storage temperature (T_e);

g) mixing said fatty and non-fatty fractions, which have been treated and cooled separately, so as to reconstitute said biological liquid treated at a temperature close to the storage temperature (T_e).

2. (Currently Amended) A method according to Claim 1, ~~characterized in that~~ wherein said electromagnetic radiation is in the radio-frequency range.

3. (Currently Amended) A method according to Claim 2, ~~characterized in that~~ wherein the radio frequency of said electromagnetic radiation is less than 1 GHz.

4. (Currently Amended) A method according to Claim 2, ~~characterized in that~~ wherein said irradiation time (t_{irr}) in said step e) is between 1 second and 5 seconds and is preferably close to 1.5 seconds.

5. (Currently Amended) A method according to Claim 4, ~~characterized in that~~ wherein said heat treatment step b) ~~consists of~~ comprises sterilisation and the preheating temperature (T_s) of the fatty fraction is between 140°C and 150°C, ~~and is preferably close to 145°C.~~

6. (Currently Amended) A method according to Claim 4, ~~characterized in that wherein~~ said heat treatment step b) is pasteurisation and the preheating temperature (T_s) is between 70°C and 75°C, ~~and is preferably close to 72°C.~~
7. (Currently Amended) A method according to Claim 4, ~~characterized in that wherein~~ said heat treatment b) ~~consists of~~ comprises heating to temperatures of between 90°C and 125°C and the preheating temperature (T_s) is between 115°C and 125°C, ~~and is preferably close to 120°C.~~
8. (Currently Amended) A method according to Claim 4, ~~characterized in that wherein~~ said heat treatment step b) ~~consists of~~ comprises heating to temperatures of between 80°C and 100°C, and the preheating temperature (T_s) is between 85°C and 95°C, ~~and is preferably close to 90°C.~~
9. (Currently Amended) A method according to ~~one or more of the preceding claims characterized in that,~~ Claim 1, wherein after said irradiation step e), it comprises a further step h) of exposure to the predefined temperature (T_s) for a specific time (T_w).
10. (Currently Amended) A method according to Claim 9, ~~characterized in that wherein~~ said time (t_w) is between 2 and 5 seconds, ~~and is preferably close to 3 seconds.~~
11. (Currently Amended) A method according to ~~one or more of the preceding claims, characterized in that~~ Claim 1, wherein said steps (a-g) are performed in conditions of continuous flow of the biological liquid to be treated.
12. (Currently Amended) A method according to ~~one or more of the preceding claims, characterized in that~~ Claim 1, wherein said fatty fraction contains substantially all the fatty matter of the biological liquid to be treated.
13. (Currently Amended) A method according to ~~one or more of the preceding claims~~ Claim 11, ~~characterized in that wherein~~ said fatty fraction is about 10% by weight of the biological liquid.
14. (Currently Amended) A plant for treating unpackaged biological liquids ~~by way of implementation of the method according to one or more of the preceding~~

~~claims, characterized in that it comprises~~ comprising:

a) means (6) for separating said biological liquid into a fatty fraction having a higher concentration of fatty matter and a non-fatty fraction having a lower concentration of fatty matter compared to the initial concentration in said logical liquid.

b) means (~~U~~) for heat treating said non-fatty fraction;

c) means (~~11~~) for cooling said non-fatty fraction to a temperature close the storage temperature (~~T_c~~);

d) means (~~13, 14~~) for preheating said fatty fraction to a predefined temperature (~~T_s~~);

e) means (~~15, 16~~) for irradiating said fatty fraction with electromagnetic irradiation;

f) means (~~18~~) for cooling said fatty fraction to a temperature close to storage temperature (~~T_c~~);

g) means (9) for mixing said fractions, which have been individually treated and cooled, so as to reconstituted the treated biological liquid.

15. (Currently Amended) A plant according to Claim 14, ~~characterized in that wherein~~ said irradiation means ~~comprise~~ comprises an oscillator (~~16~~) operating in the range of radio frequencies low 1 GHz.

16. (Currently Amended) A plant according to Claim 14, ~~characterized in that wherein~~ said heat treatment means (~~U~~) for heating said non-fatty fraction to a temperature of between 60°C and 150°C.

17. (Currently Amended) A plant according to Claim 14, ~~characterized in that wherein~~ said preheating means (~~13, 14~~) ~~comprise~~ comprises means for heating said fatty fraction to a temperature (~~T_s~~) of between 60°C and 150°C.

18. (Currently Amended) A plant according to ~~one or more of the preceding claims, characterized in that~~ Claim 14 ~~it comprises~~ comprising means (~~17~~) for keeping said fatty fraction at the predefined temperature (~~T_s~~) for a time (~~t_w~~).

Please add the following new claims:

19. (New) A method according to claim 4, wherein said irradiation time is about 1.5 seconds.
20. (New) A method according to claim 5, wherein the heat treatment temperature is about 145°C.
21. (New) A method according to claim 6, wherein the preheating temperature is about 72°C.
22. (New) A method according to claim 7, wherein the preheating temperature is about 120°C.
23. (New) A method according to claim 8, wherein the preheating temperature is about 90°C.
24. (New) A method according to claim 10, wherein the time is about 3 seconds.